

SECTION 114000 - FOOD SERVICE EQUIPMENT

PART 1 - GENERAL

1.1 RELATED DOCUMENTS

- A. The general provisions of the Contract, including General and Supplementary Conditions and General Documents, apply to the Work specified in this Section.

1.2 SUMMARY OF THE WORK

Project Name and Location: Sour Lake Elementary School
1055 Hwy 326 South,
Sour Lake, Texas 77659

- A. **Approval of Working Surface:** Any contractor performing work over the work of other contractors shall notify the Architect of any unsatisfactory conditions. The beginning of work by any contractor shall constitute acceptance of the previous work.
- B. **Field Verification of All Dimensions:** Before ordering any materials or doing any work, field verify all measurements of the building and be responsible for their accuracy. No extras will be allowed for variations from drawings in existing conditions or work performed under this contract. Any discrepancies found shall be submitted to the Architect or Foodservice Design Professionals (FDP) for instructions before proceeding.
- C. **Cutting and Patching:** No excessive cutting will be permitted, nor shall any structural members be cut without the written approval of the Architect. Each Contractor shall leave all chases and openings straight, true, and of the proper size in their work, as may be necessary for the proper installation of their and other contractors' work. After such work has been installed, the contractor shall carefully fit around, close, repair, patch, and point up the same as directed to the satisfaction of the Architect.
- D. **Cooperation:** The General Contractor, all other contractors, and all subcontractors shall coordinate their work with all adjacent work and shall cooperate with all other trades to facilitate the general progress of the work. Each trade shall afford all the other trades every reasonable opportunity to install their work and store their material.
- E. **Inspection and Tests:** The architect, Owner, Foodservice Design Professionals (FDP), and their representative shall always have access to the work, whether in preparation or progress. Provide proper and safe facilities for such access and inspection.
- F. **Fees, Permits, and Inspections:** Secure and pay fees for all permits, licenses, and inspections as required by all authorities having jurisdiction. Give all notices and comply with all laws, ordinances, codes, rules, regulations, and contract requirements bearing on the work.

1.3 SCOPE OF WORK

- A. Include the Work specified, shown, or inferable as part of Food Service Equipment. Portions of this Work may be subcontracted to those qualified to do such work as necessary because of jurisdictional trade agreements and restrictions.
- B. The General Contractor is responsible for Related Work specified in other Sections: i.e., final plumbing, electrical and mechanical connections. The Kitchen Equipment Contractor (KEC) is responsible for all internal connections.
- C. Specifications and drawings have been prepared to form the basis for procurement, erection, start-up, and equipment adjustment in this contract. Plans and specifications shall be considered mutually explanatory. Work required by one, but not by the other, shall be performed as though required by both. Items required by one but not by the other shall be provided as though required by both. Work shall be accomplished as called for in specifications and shown on drawings so that all equipment items shall be entirely functional for the purpose for which they were designed and intended. Provide all necessary material, tools, equipment, and labor required for the complete delivery, un-crating, erection, and installation as designated on the food service equipment plan and, in the specifications, to be made ready for final connection by the appropriate Division contractors. When there is any discrepancy between drawings and specifications, bidders should seek clarification of any discrepancies from the Architect and or Foodservice Design Professionals (FDP) before bidding.
- D. Should the drawings disagree in themselves or the specifications with the drawings (*and clarification was not sought before bidding*), the higher cost, better quality, more stringent, and greater quantity of the work or materials shall be completed without additional costs to the Owner.

1.4 OTHER DIVISIONS/CONTRACTORS RELATED WORK

A. Division 22 (Plumbing) is responsible for but not limited to:

- 1. All connections shall be made in accordance with local codes and national standards, except where plans and specifications exceed those codes and standards.
- 2. Rough-in and final connection of plumbing systems to food service equipment and between components (including materials and labor). Accessories provided loose with food service equipment by Section 114000 to be field installed by Division 22. This includes but is not limited to the installation of all faucets (water fill faucets, pre-rinse faucets, etc.), hoses, gas disconnects and drains from the equipment point of connection to building plumbing systems. All drain lines are provided and installed by Div. 22.
 - a. Kitchen Equipment Contractor is responsible for providing all faucets (water fill faucets, pre-rinse faucets, etc.), drain fittings, mixing valves, control valves, water pressure regulators, vacuum breakers, and all accessories for equipment specified under 114000. Division 22 is responsible for installation.

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3. Indirect drain line runs from the equipment to the nearest drain or floor sink—lines to be type 'K' Copper.
4. If any plumbing accessories or fittings are provided loose with equipment by 114000, Div. 22 is to attach to equipment and provide final connection.
5. Water Supply Systems with all components and fittings required for a complete system.
6. Piping and Drainage Systems (Sanitary and Grease-laden). **Systems must be cleaned and flushed before the final connection with food service equipment - Critical.**
7. Floor Sinks (Provide and Install). Flange and grates to be flush with the finished floor.
8. Floor Drains (Provide and Install). Flange and grates to be flush with the finished floor.
9. Grease Traps as required (Size, Provide, Locate, and Install). Verify with local codes to bypass or pipe through Grease Trap and/or Interceptor.
- 10.P-Traps as required (including all disposers).
- 11.Interconnect water through Water Filter (Filter provided by 114000 unless otherwise specified) to equipment.
- 12.Safety Restraint Cable Installation (Safety Restraint Cable Provided by 114000).
- 13.Specified couplings and piping to all equipment furnished by 114000.
- 14.Water Softeners (if required for this project) (Size, Provide, and Install unless otherwise specified).
- 15.Hand Sinks (Provide (unless otherwise specified) and install). Provide a hot water tempering valve if required. Water temperature to be at least 100 degrees and flow for at least 20 seconds.
- 16.Ice Bin Drain Insulation (if Ice Machine is provided in this project) (Provide and Install).
- 17.Unions at disposer solenoid valves (if Disposer is provided in this project) (Provide and Install).
- 18.Back Flow Prevention as required (Provide and Install - including all disposers). Back- Siphonage shall be installed at all fixtures and equipment where backflow and/or back-siphonage may occur and where a minimum air gap cannot be provided between the water to the fixture or equipment at its flood/level rim. When furnished with equipment, vacuum breakers shall override the above if acceptable with applicable codes. Division 22 is responsible for verifying requirements with local codes.
- 19.Exhaust Hood condensate drain connections (if Exhaust Hood is provided in this project) (Provide and Install).

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20. Interconnection of ½" CW to Pre-Rinse and Disposers cone/body inlets piped through the solenoid and vacuum breaker (if Disposer is provided in this project).
21. Pipe ½" cold water to swirl inlets at disposers (if Disposer is provided in this project).
22. Refer to Section 2.2 PLUMBING / MECHANICAL REQUIREMENTS for additional information.

B. Division 23 (Mechanical) responsible for but not limited to:

1. All connections shall be made following local codes and national standards, except where plans and specifications exceed those codes and standards.
2. Rough-in and final connection of mechanical systems to food service equipment, walk-in assemblies, and between components (including materials and labor).
3. Exhaust Hoods, Condensate Hoods, Fire Suppression Systems, connections, and controls (Provide and Install – unless otherwise specified). Provide tempered air at all supply ducts.
 - a. If Exhaust/Condensate Hoods and Fire Suppression Systems are specified under Section 114000, Division 23 is responsible for all Exhaust and Condensate Hood connections (Provide and Install).
4. VFD System and controllers when required by code (Provide and Install).
5. Provide and install all ventilation (direct or indirect), air conditioning, and heating systems (unless otherwise specified).
6. Refer to Section 2.2 PLUMBING / MECHANICAL REQUIREMENTS for additional information.

C. Division 26 (Electrical) responsible for but not limited to:

1. Rough-in and final connection of electrical systems to food service equipment and between components (including materials and labor). Accessories provided loose with food service equipment by Section 114000 to be field installed by Division 26.
2. Table Limit Switch Installation (Provided loose by Section 114000) (if Dishmachine is provided in this project).
3. Electrical Materials and Devices (Shunt-trip breakers, surge protectors, lighting control devices, conduit, wire, etc.).
4. Switches and Stainless Steel Disconnects as required (Provide, Locate, and Install – to be in an accessible location).
5. Interconnection between Condensate Fan and Dishmachine control panel (if equipment is provided in this project).

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6. If any electrical accessories, fittings, and cord/plugs are provided loose with equipment by 114000, Div. 26 is to attach to equipment and provide final connection.
7. Provide waterproof receptacles in wet areas.
8. Receptacles will be pre-wired to Junction Box or Load Center for final connection by Division 26.
9. All electrical lighting, power, and distribution systems.
10. Do not interconnect more than three (3) convenience outlets on one (1) breaker.
11. Other than convenience outlets, all electrical connections on food service plans are dedicated breakers.
12. Electrical contractor to provide conduit with pulled wires prior to installation of equipment.
13. Refer to Section 2.5, ELECTRICAL REQUIREMENTS, for additional information.

D. General Contractor responsible for but not limited to:

1. Any wall penetration required for food service equipment utilities. Escutcheon plates or S/S sleeves are to be provided and installed as needed.
2. Furnish and Install ¾" Plywood blocking in the wall for mounting equipment furnished by Section 114000 as required.
3. Soap and towel dispenser provided by Owner. G.C. is responsible for installation.
4. Final cleaning of all equipment before demonstrations.

1.5 QUALITY ASSURANCE

- A. In addition to complying with all applicable laws, statutes, building codes, and regulations of public authorities, comply with the following:
1. National Sanitation Foundation (all equipment to bear label)
 2. National Electric Code
 3. Underwriters' Laboratories, Inc. (all applicable equipment to bear label)
 4. American Gas Association Laboratories
 5. National Fire Protection Association
 6. Americans with Disabilities Act
 7. Food and Drug Administration HAACP Guidelines
 8. International Energy Conservation Code (IECC)
 9. Department of Energy

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10.Environmental Protection Agency

11.CSA Group

- B. Furnish certification of regularly manufactured equipment listing or classification by Underwriter's Laboratories, Inc. with the initial submittal.
- C. Furnish a list of equipment and components (internal and external) that are not of domestic origin. All equipment and components (internal and external) should be of domestic origin when possible. This information should be provided with the initial submittal.
- D. Projects outside the continental United States shall adhere to all local authorities having jurisdiction over that project.

1.6 SUBSTITUTIONS

- A. **The specified equipment items or components are intended to be the basis of the bid. All other brands, including any additional names, which may be listed as "Alternates" or "Approved Equal," must conform with the general and item specifications, warranties, size/dimensions, quality, accessories, function, voltage, horsepower, etc. of the first-named brand and be subject to Paragraph C-03 of this Article.**
- B. Proposed Substitutions:
 - 1. Submitted at least 14 calendar days before Bid Date.
 - 2. Submit proposed substitutions with catalog data and manufacturer's shop details indicating all modifications required to conform with the specified brand.
 - 3. List of deviations must include equipment name, model number, accessories, and features with deviation(s) noted for specified and proposed alternate equipment. Equipment without listed deviation(s) will be considered furnished as specified.
- C. Substitutions with prior approval:
 - 1. Submitted on Bidder's letterhead attached to Proposal Form with individual additive/deductive amounts stipulated and the documentation required in Paragraph B-02.
 - 2. Owner reserves the right to accept or reject any or all substitution proposals before execution of the Contract.
 - 3. Provide all design/engineering services required to adjust in space, systems, utilities, etc., and pay all additional costs of utilities, construction, or professional services that may be incurred due to the acceptance of any substitution.
- D. All appliances or other equipment within a common group or category (e.g., refrigerators, kettles, ovens, shelving, etc.) must be from the same manufacturer.

1.7 INTERPRETATION OF DOCUMENTS

- A. During Bidding: Bidder's, supplier's, or vendor's questions and comments about Construction Document's clarity or intent will be addressed by addendum.
- B. After Award:
 - 1. Clarification Bulletin will confirm Construction Document requirements.
 - 2. Request for Information submitted by Contractor shall contain Contractor's proposed resolution.

1.8 WARRANTY

- A. Provide a written warranty for parts and labor for one year ***from the date of Substantial Completion***, including an extended four-year replacement warranty on compressor bodies.
- B. Components of equipment subject to replacement before one year's use (such as refrigerator door gaskets) and those items which may fail due to improper or inadequate periodic maintenance by the Owner/Operator (such as an uncleaned refrigeration system condenser) are not intended to be included within the scope of the Warranty.
- C. Furnish three copies of a list of all equipment and their respective local service agencies, indicating the address, telephone number, and name of the person to contact. The service agencies selected shall be factory-authorized for the equipment assigned whenever possible.
- D. ***All above-stated warranty periods are from the date of Substantial Completion.*** All replacement parts due to a warranty call should be the same quality as the original, or better if the original were defective. Replacement parts should be of a domestic origin where possible.

1.9 SUBMITTAL DATA

- A. **All submittals must be received, reviewed, and approved as noted prior to equipment procurement. If any equipment is procured prior to this process, it is on the KEC to replace any equipment, accessories, or other components that may not meet the specifications or design intent for the facility, including all costs associated with rectifying the errors made procuring the equipment before this critical process.**
- B. Special Requirements: The following are in addition to any general requirements given elsewhere in the Documents.
- C. Submittal Requirements:
 - 1. Kitchen Equipment Contractor to furnish all submittals via PDF, drawings to be scaled per General Specifications and provided in Three (3) submittal packages.

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2. Foodservice Design Professionals requires the below-listed business days for each package submitted. Packages are to be submitted within 14 days between each issued package. Each package should contain individual submittal sets.
 - a. Package One to include (2) Individual sets: 10 Business Days for Review
 - i. Equipment rough-in
 - ii. Equipment Brochure
 - b. Package Two to include (2) Individual set: 10 Business Days for Review
 - i. Exhaust Hoods
 - c. Package Three to include (2) Individual sets: 15 Business Days for Review
 - i. Custom Fabrication
 - ii. Miscellaneous Submittals
- D. Submittals to be identified with the below-listed file name structure:
 1. 114000-1 EQUIPMENT BROCHURE
 2. 114000-2 EQUIPMENT ROUGH-IN PLANS
 3. 114000-3 CUSTOM FABRICATION
 4. 114000-5 EXHAUST HOODS
- E. Package One (1) requires both submittals: Brochure and Rough-in plans. **If not sent together, the submittal will be rejected.**
- F. Foodservice Design Professionals (FDP) will notate all submittals in RED. Architects and General contractors will be notated in color per their direction.
- G. If hard copy submittals are required, Kitchen Equipment Contractor will furnish all copies to the specified trades as required.
- H. If discrepancies, missing information, or incorrect information occur within the documents, Kitchen Equipment Contractor is to seek clarification or note the need for further direction on submittals. The Kitchen Equipment Contractor is to bid the higher of the discrepancies. *Refer to Section 1.3 SCOPE OF WORK: Subsection D.*
- I. Brochure Format (for regularly manufactured equipment and components):
 1. Front and rear protective cover with labeled project name.
 2. Brochure index: Indicate Functional Area/Room number, item number, quantity, description, and manufacturer.
 3. A separate flysheet for each component or item of equipment, indicating item number, name, quantity, manufacturer, optional equipment, modifications,

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special instructions, and utility requirements. Any equipment or assembly containing more than one buyout sub-assembly or component shall have the second item listed in parenthesis beside the primary item name—for example, Serving Counter (hot food well).

4. Catalog specification sheet with all options notated on the specification sheet and manufacturer's drawing.

J. Shop Drawings (Rough-In Drawings):

1. Separate drawing sheets: same size as Contract Drawings (Contract Drawings are not to be traced or reproduced). Submittal drawings are to be provided by Kitchen Equipment Contractor and not copied or reproduced from Contract Documents. Any reproduced submittal drawings will be rejected.
2. 1/4" scale drawing of fixed/movable food service equipment and prefabricated Walk-in assemblies with itemized schedules.
3. Special Conditions Drawings, sizing, and locating the following conditions:
 - a. Slab depressions, cores, sleeves, or block-outs (drain trenches, piping, etc.).
 - b. Concrete or masonry platforms.
 - c. Pipe sleeves or roof jacks.
 - d. Wall openings or block-outs for pass-through equipment, recessed control panels, in-wall fire-protection system components, etc.
 - e. Blocking grounds or anchor plates required in walls for equipment support/attachment.
 - f. Above-ceiling hanger assemblies for support of exhaust hoods, ceiling-mounted pot racks, etc.
 - g. Access panels in walls or ceiling for service of equipment.
 - h. Ceiling pockets or recesses for unusually high equipment.
 - i. In-wall carriers for wall-hung or cantilevered equipment.
4. Electrical Rough-In Drawing
5. Plumbing and Mechanical Rough-In Drawing
6. Required information:
 - a. All fixed and portable food service equipment shown on Contract Drawings.

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- b. All prefabricated Conveyor/Dishtable Assemblies shown on Contract Drawings.
 - c. All general-use and convenience utilities or services indicated on Contract Drawings, including those required by or connected to equipment or devices, not in this Section.
 - d. All Rough-In Drawings: Fully dimensioned from engineering benchmark (column lines, when provided) and finished-room surface to the point of stub-up through floor and stub-out through wall or ceiling for all mechanical, electrical, and plumbing services.
 - e. Connection number/tag system and symbols: Identical to Contract Drawings.
- K. Shop Drawings (Manufacturer's and Fabricator's):
- 1. Sheet Size: Identical to Contract Drawings, drawn or plotted at a 1/4" scale for plan view, 1/2" for elevations, and 1 1/2" for sections and construction details.
 - 2. Included information: The item number, name, and quantity.
 - 3. Construction details, sections, and elevations to reflect the requirements of the Specifications and Drawings.
 - 4. Indicate adjacent walls, columns, and equipment.
 - 5. Indicate plumbing and electrical schematic drawings for equipment such as conveyors, waste systems, self-cleaning exhaust hoods, exhaust hood fire protection systems, and fabricated fixtures with a single electrical or plumbing connection.
 - 6. Mechanical or electrical operating components or products integrated into a fabricated fixture: ventilation and service access required or recommended by the manufacturer, including panel size and location to permit easy lubrication, adjustment, or replacement of all moving parts.
- L. All equipment and engineering rough-in plans sheet numbers are to match the contract documents. All equipment item numbers, and engineer item numbers located on the schedules are to match the contract documents. All engineering requirements must be updated to accommodate the provided equipment and match the contract documents. The Kitchen Contractor coordinates any MEP revisions to accommodate the supplied and proposed equipment. The Kitchen Equipment Contractor is responsible for any costs associated with equipment substitution.
- M. Foodservice Design Professionals (FDP) drawings and schedules are not to be copied in any way. Any replicated drawings of Foodservice Design Professionals (FDP) will be rejected.

1.10 SERVICE MANUAL

- A. Three copies bound in 1 1/2" hardback, three-ring binders (as many volumes as required by the scope of the project) with the same data as the brochure after

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installation (Refer to "Submittal Data"). Provide separate service manuals for each independent area within the project scope (Main Kitchen, Culinary, Concession, etc.).

- B. Each Volume: Section for maintenance of finish materials (e.g., stainless steel, plastic laminates, FRP, Plexiglas, etc.).
- C. Catalog specification sheet and/or manufacturer's shop drawings.
- D. Each Volume: Index of items, manufacturer's operating/maintenance information, replacement parts data, list of all product warranties, and price lists. Provide the name, title, and address of personnel at each respective manufacturer and service personnel to be contacted for spare/replacement parts and service after the warranty period.
- E. To the greatest extent possible, provide two copies of the manufacturer's instructional video cassettes for operating, maintenance, and equipment service.
- F. Internally subdivide binder contents with permanent page dividers, logically organized by equipment item number or manufacturer name, with tab titling printed under reinforced, laminated plastic tabs.
- G. Electronically submitted manuals must follow the formatting requirements listed above.
- H. **Service Manual to be provided to the owner before kitchen equipment demonstration.**

1.11 VERIFICATION AND COORDINATION OF PROJECT / DATA

- A. Utilities Rough-in Drawings and field verifications are to be completed within four weeks after receipt of notice-to-proceed. Review Contract Drawings and Submittal Data for accuracy and completeness and notify Architect of conflicts and proposed adjustments. Coordinate work with other sub-contractors.
 - 1. KEC to provide on-site field verification of all underground utilities before pouring concrete for capacity and location and coordinate with General Contractor. Submit a review to Architect and General Contractor. If rough-ins need to be relocated, KEC will compensate other trades for the required relocation.
 - 2. KEC to provide on-site field verification of all other utility connections and locations and coordinate with General Contractor. Submit a review to Architect and General Contractor.
- B. On-Site Inspection Reports
 - 1. Before concrete pour: The Kitchen Equipment Contractor is to submit a copy of the report below to the Architect, General Contractor, and Foodservice Design Professionals (FDP) within 24 hours of the inspection. The form to be submitted is contained within these General Specifications.

2. Before delivery of equipment: The Kitchen Equipment Contractor is to submit a copy of the report below to the Architect, General Contractor, and Foodservice Design Professionals (FDP) within 24 hours of the inspection. The form to be submitted is contained within these General Specifications.



FOODSERVICE DESIGN PROFESSIONALS

On - Site Inspection Report
Prior to Delivery of Equipment

Inspection Date _____ Project Name _____

Project Location _____

Inspector's Name _____ Company _____

Inspector's Contact Number _____ Email _____

Architectural Firm _____ Project Architect _____

Architect's Contact Number _____ Email _____

General Contractor _____ Project Manager _____

G.C. Contact Number _____ Email _____

Food Service Consultant Foodservice Design Professionals, LLC Project Manager _____

Contact Number 281.350.2323 Email _____

An on-site Inspection to verify the location of INSTALLED utilities was conducted on this date. The following conditions were observed and brought to the attention of the General Contractor. (KEC is to provide a written description and copy of the Utility Plan indicating the corrective action required).

1. What difficulties were encountered?

Inspector's Initials _____

This Inspection Report is the responsibility of the Kitchen Equipment Supplier and the General Contractor. Coordination between the two parties is mandatory.
Neither the Architect nor FDP need to be present at these inspections.

EMAIL A COPY OF THIS REPORT AND ANY ADDITIONAL INFORMATION TO THE ARCHITECT, GENERAL CONTRACTOR AND FOODSERVICE DESIGN PROFESSIONALS, LLC.

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- C. Review critical systems/components for application, performance, and capacity and submit calculation worksheets with the initial submission of brochure/rough-in drawings, with all proposed adjustments noted, including:
 - 1. Exhaust hood removal/supply air volume, velocity, static pressure, duct collar sizes, and locations.
 - 2. Exhaust Hood Fire Suppression Systems (nozzle locations, air handler, fuel interlocks, piping/distance limitations).
 - 3. Locations of Vacuum Breakers.
 - 4. Water line sizes and manifold configurations.
 - 5. ADA compliance of workstations, service positions, passageways, etc.
- D. Ceiling mounted appliances/fixtures: Verify and coordinate dimensions/location of support framing/hangers with the General Contractor—all material and installation below 12'-0" AFF: Section 114000.
- E. Dimension Responsibility: Obtain actual or guaranteed measurements for the proper equipment fit. All dimensions indicated in Contract Documents are approximate and are as accurate as can be determined at the time. Field-check all horizontal/vertical measurements and conditions at the building before fabrication or delivery of equipment and notify the Architect of all conflicts or deviations from the dimensions shown.
- F. Checking Dimensions at Site: Before ordering any materials or doing any work, verify all measurements of the building and be responsible for their correctness. No extras will be allowed for variations from drawings in existing conditions or work performed under this contract. Any discrepancies found shall be submitted to the Architect for instructions before proceeding.
- G. Scheduling to Fit Openings: Should it become necessary to schedule the construction of walls or partitions before delivery of fixed equipment, the equipment must be fabricated for passage through finished openings. Maintain close contact with the project and be cognizant of all conditions, including vertical handling limitations within the building (elevator cabs or openings, stairs, etc.) and possible hoisting requirements. Coordinate all procedures with General Contractor and Project Team.
- H. Dry Storage Areas: Verify and coordinate dimensions to accommodate scheduled modular shelf sections. Notify Architect of the variance between the Contract Documents and actual conditions.
- I. Color/Pattern Selections: Submit selection samples of solid polymer products, plastic laminate, paint or stain finishes, and vinyl-coated surface material of equipment as selected by the Owner.
- J. Movable Equipment Interface: Rolling stock (pan racks, carts, dollies, dish/tray/rack dispensers) required to fit through or into fixed equipment (roll-in refrigerators, counter bodies, etc.) is to be reviewed and coordinated for compatibility at the time initial of shop drawing submittal. Indicate conflicts and proposed adjustments.

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- K. Relocation of Work: Relocate or re-route work as required to coordinate related items free of charge if no extra work is involved.

- L. **Kitchen Equipment Contractor must provide FDP with the food service equipment lump sum pricing (including material and labor) after the contract has been executed and *before submittals* are provided to FDP. *This information is critical to FDP for accounting/billing purposes.***

1.12 EQUIPMENT FURNISHED / INSTALLED BY OTHERS

- A. Obtain and coordinate utility requirements of Owner-Furnished/Owner-Installed (OF/OI) equipment with the building utilities and rough-in drawings/provisions.
- B. Coordinate physical data of OF/OI appliances or equipment and incorporate information into Submittal Drawings. Vendor- or Purveyor-Furnished equipment (e.g., coffee/tea equipment): same as OF/OI.

1.13 WORK INSTALLED BUT FURNISHED BY OTHERS

- A. Coordinate delivery/installation schedule of Owner-Furnished/Contractor-Installed (OF/CI) equipment with the Owner at least ninety (90) days before equipment requirement.
- B. Obtain and coordinate utility requirements of OF/CI equipment with the building utilities and rough-in drawings/provisions.
- C. Receive at the job site and fully incorporate into installation procedures as if furnished under this Section.

PART 2 - PRODUCTS

2.1 FABRICATED FIXTURES MATERIAL / COMPONENTS

- A. Stainless steel sheets or shapes: 18-8, Type 302, polished to 180 grit No. 4 finish.
 - 1. Stainless steel joints and seams: Heli-arc welded, free of pits and flaws, ground smooth, and polished to a No. 4 finish.
 - 2. The "grain" direction of horizontal stainless-steel surfaces: Longitudinal, including the backsplash. The polishing procedure at right-angle corners of fixtures shall provide a mitered appearance.
- B. Galvanized Iron Sheets: Armco copper bearing Zinc Grip or Zinc Grip/Paint Grip.
 - 1. Galvanized iron joints and seams: Arc-welded, free of pits, flaws, and ground smooth.
 - 2. Galvanized sheets or shapes: Washed with mineral spirits and painted with Rust-Oleum gray semi-gloss enamel.

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- C. Sound Deadening: Schnee Butyl Sealant ½” wide rope positioned continuously between all frame members or contact material and underside of stainless-steel surface (sinks, tabletops, food wells, over shelves, and undershelves). Tighten stud bolts for maximum compression of sealant and trim excess.
- D. Plastic Laminates: Color/pattern selected by Architect, in 1/16” thickness for flat surfaces: 1/32” thickness for radiused surfaces. Plastic laminates and adhesives must be NSF-approved (Standard No. 35).
- E. Solid Polymer products: Color/pattern/material selected by Architect in thickness as specified. Solid Polymers and adhesives must be N.S.F. approved (Standard No. 51).
- F. Casters:
 - 1. Fabricated fixtures with “Open Base” construction: Jarvis and Jarvis Model No. 5-405-113P-NSF swivel casters with grease seals on forks and wheels; Zerk fitting in swivel; two casters: Model No. E-75 Verti-Lock brakes. All casters: B-7” rolling bumpers with stainless steel top discs.
- G. Identification Plates, Labels, Tags:
 - 1. Prohibited Information: Names of suppliers, fabricators, and contractors.
 - 2. NSF Labels: Required on all pieces of equipment.
 - 3. Required Information: Function or purpose of controls such as display light switches, food warmer controls, etc.
 - 4. Plate Construction: Engraved phenolic plastic, secured to equipment with epoxy cement or stainless-steel screws. Furnish samples.

2.2 PLUMBING / MECHANICAL REQUIREMENTS

- A. Plumbing Fittings and Components: Furnished under this Section as follows:

Note: Fitting and components described in Items 1, 2, 3, 4, and 5 are furnished loose by 114000 for final installation and connection by Division 22.

- 1. Control valves and appliance pressure regulators for water, gas, steam, and vacuum breakers: wherever required on food service equipment (chrome-plated where exposed).
- 2. Faucets and drains with and without connected overflows (unless otherwise indicated) for all sinks.
- 3. Specialty food service water-fill faucets, hose bibbs, or hose assemblies indicated in drawings/specifications.
- 4. Wade Model No. W-10 Shock-Stop shock absorbers for all food service equipment with quick-opening or solenoid-operated water valves.

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5. Dormont Series Water Quick Disconnect hose, diameter per water connection size requirements, with safety fitting, w/coiled restraining device, full port ball valve, antimicrobial coating, lifetime warranty.
 6. Extensions of indirect waste fittings to open-sight floor sink or floor drains from sinks, under bar equipment, and food-holding components of serving counters (e.g., cold pans, hot food wells, refrigerator/freezer coils not equipped with condensate evaporators) furnished and installed by Division 22. Drains: All drains to be type 'K' Copper – Paint with aluminum paint where exposed. **Div. 22 to ensure a minimum air gap of 1" and not less than twice the effective opening of the indirect waste pipe, per code. Div. 22 to ensure all drain lines are centered over floor sink grate openings and no water splashes on the floor.**
 7. Piping brackets and supports beneath fabricated equipment.
 8. Closed Base Bodies: Removable 18-gauge stainless steel closure panel at plumbing penetrations under the top.
 9. Control valves on Open Base fixtures: Mounted on a 14-gauge stainless steel gusset-shaped panel with h 3½" setback from the countertop edge/rim to the face of the control handle.
 10. Fill hose/faucet at support pedestals or Closed Base Body: Installed in a 15" x 18" x 5" deep recessed mounting panel. Panel bottom: sloped on a 60° angle, with 3/8" stainless steel rod hanger-bracket for the hose.
 11. Provide filtration option as shown on contract documents (a, b, c, or combination thereof):
 - a. In-line Water Filter System:
 - i. Everpure System filters for coffee/tea brewers, icemakers, water chillers, convection steamers, and beverage systems. They should be sized per the manufacturer's recommendation.
 - b. Remote Central Water Filter System.
 - c. Remote and/or In-line Reverse Osmosis system.
- B. Final Plumbing Connections Provisions:
1. Fabricated equipment containing components, fittings, and devices indicated on food service connection drawings to be connected to the building systems: each component, fitting, or group thereof pre-piped to a utility compartment for final connection by Division 22. Refer to drawings for capacities.
 2. Field-assembled equipment (e.g., prefabricated walk-in assemblies, exhaust hoods, ware wash machines, convection ovens, etc.): plumbing components completely interconnected under this Section for final connection arrangements indicated on Utility Connection Drawings.

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3. All plumbing final connection points of equipment shall be tagged, indicating the following:
 - a. Item number
 - b. Name of devices or components
 - c. Type of utility (water, gas, steam, drain, chilled water)
- C. Ducts and Vents:
 1. Exhaust hoods furred-in to ceiling: 2" high duct collar for final connection to the duct system.
 2. Warewash machines equipped with integral vent cowls or extended hoods: furnished with 18-gauge stainless steel seamless duct risers to 6" above the finished ceiling for final connection. The duct: trimmed at the ceiling with a 16-gauge stainless steel angle flange with all corners welded.
- D. Refer to Section 1.4: OTHER DIVISIONS/CONTRACTORS RELATED WORK; Sub Sections E. Plumbing and F. Mechanical for additional information.

2.3 PLUMBING TRIM

- A. Faucets: Furnished for all sinks or equipment requiring open water supply.
- B. Fill Faucets: Furnished for appliances requiring open water supply.
- C. Drain Fittings: Furnished for all sinks or equipment requiring removal of liquids. Install specified chrome-plated or stainless-steel fittings in die-stamped openings with washers and locknuts. The solder may be used as a sealer but shall not be applied to the top surface of the drain fittings.

2.4 ELECTRICAL REQUIREMENTS

- A. All electrical systems, components, and accessories within the work of this Section: Certified to be in accordance with NEC 70.
- B. Electrical Fittings and Components: Furnished under this Section as follows. Coordinate food service equipment loads, voltage, and phase with the building system and confirm any existing or OF/OI equipment requirements.
- C. Cord and Caps:
 1. Coordinate all food service equipment cord/caps with related receptacles.
 2. All 120, 120/208, and 208 volts "plug-in" equipment shall have Type SO or SJO cord and plug with ground wire fastened to the frame/body of the item.
 3. Cord lengths for fixed equipment: Adjusted to eliminate loose-hanging excess.
 4. All non-fixed plug-in "buy-out" equipment: Hubbell configuration and ratings as required.

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5. All mobile electrical support equipment (heated cabinets, dish carts, etc.) and counter appliances mounted on mobile stands (mixers, food cutters, toasters, coffee makers, microwave ovens, etc.): 8'-0" cord length with cord-hanger strap secured to the rear of equipment or mobile stand.

D. Switches and Controls:

1. Each motor-driven appliance or electrically heated unit: Equipped with a control switch or starter per Underwriters' Laboratories, Inc., with low-voltage and overload protection.
2. Disposer controls recess-mounted in the wall: External fittings and accessories removed from the enclosure and furnished with 16-gauge stainless steel perimeter angle flange with welded corners. Install control at 4'-0" AFF to the bottom of the enclosure.
3. Disposer controls recess-mounted in counter-splash risers: External fittings and accessories removed from NEMA 4 enclosure and furnished with 16-gauge stainless steel perimeter angle flange with welded corners. Install control at 3'-0" AFF to the bottom of the enclosure. Provide the panel with a 60" long Seal-Tite electrical conduit from the bottom of the control panel for final field connections under Division 26.
4. Equipment that is not provided with built-in circuit breakers or fused terminal block and is indicated on Utility Connections Drawings to be directly connected to the building electrical system: a NEMA 4 stainless steel disconnect switch furnished and installed by Division 26.
5. All remote manual starters, disconnect switches, magnetic contactors or starters, and push-button stations: NEMA Type 4 enclosure; NEMA Type 1 enclosure only when installed in a Closed Base Body.

E. Heating Elements:

1. Electrically heated equipment: Thermostatic controls.
2. Water heating equipment: Equipped with positive low water shut-off.

F. Receptacles and Switches:

1. Receptacles installed in vertical panels of support pedestals or Closed Base Bodies: installed in 12" x 8½" x 3" deep recessed mounting panel sloped at a 60° angle and turned up to the top of the opening.
2. Pre-wire receptacles in closed base fixtures to a junction box installed within 6" from the bottom of utility or compressor compartments.
3. Receptacles mounted on Open Base fixtures: Installed on a 12" x 10½" x 4½" deep 14-gauge stainless steel panel with returned ends and sloping recess—secure panel to the underframe of fixture top.

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4. Pre-wire receptacles on open base fixtures to a junction box secured to a leg or mounted on the underside of the lower shelf. Vertical runs of wiring: Made in rigid conduit or within the tubular leg.
 5. Receptacles installed in/on-fabricated equipment: Hubbell, Inc. assemblies horizontally mounted in a metal box with stainless steel cover plate.
 6. Switches installed in/on-fabricated equipment: Hubbell, Inc. with metal box and stainless-steel cover plate. Switches: pre-wired to the controlled device and a junction box installed within 6" from the bottom of the utility or compressor compartment. All refrigeration system switches: Installed within the compressor compartment near the door opening.
- G. Final Electrical Connection Provisions:
1. Fabricated equipment containing electrically operated components or fittings indicated on Utility Connections Drawings: Direct connected, with each component, fitting, or group pre-wired to a junction box for final connection by Division 26. Refer to drawings for circuit loading.
 2. Fabricated equipment containing electrically operated components and devices indicated: Circuit-breaker load center with each component or device pre-wired to a separate circuit breaker for balanced phase loading and single final connection by Division 26.
 3. Field-assembled equipment (e.g., exhaust hoods, ware wash machines, etc.) shall have electrical components completely interconnected in this Section for final connection arrangements as indicated on Utility Connection Drawings by Division 26.
 4. All electrical final connection points of equipment shall be tagged, indicating the following:
 - a. Item number.
 - b. Name of devices on the circuit.
 - c. Total electrical load.
 - d. Voltage and phase.
- H. Refer to Section 1.4: OTHER DIVISIONS/CONTRACTORS RELATED WORK; Subsection F. Division 26 (Electrical) for additional information.

2.5 CUSTOM – FABRICATED / ASSEMBLED UNITS

- A. Mechanical or electrical operating components or products integrated into a fabricated fixture: Ventilation and service access required or recommended by the manufacturer. The size and placement of the service access panel(s) permit easy lubrication, adjustment, or replacement of all moving parts and are to be indicated on fabrication shop drawings.

2.6 TABLETOPS

- A. 14-gauge stainless steel; all free edges turned down 2" with $\frac{3}{4}$ " tight hem at the bottom—free corners: rounded on $\frac{3}{4}$ " radius.
- B. Marine edges: Turned up $\frac{1}{2}$ " on 45° angle and turned down 2" with $\frac{3}{4}$ " tight hem at the bottom.
- C. Tops abutting high fixtures or walls: Cove up specified height and slope back $1\frac{1}{2}$ " at the top on 45° angle; $2\frac{1}{2}$ " slope where piping occurs. Turn down 1" at the rear of the splash and tight ends to the bottom of the top turndown. Secure splash turndown to the wall with a 4" long 14-gauge stainless steel "Z" clip anchored to the wall, 36" OC.
- D. Freestanding tables: Turned back at a 90° angle with 1" turndown at the rear.
- E. Brace tops with rigid-welded $1\frac{1}{2}$ " x $1\frac{1}{2}$ " x $\frac{1}{8}$ " galvanized steel angle frame at the perimeter with cross bracing 2'-0" OC maximum. Provide 4" x 4" x 12-gauge stainless steel triangular pads where leg gusset welds to frame. Paint the entire frame with Rust-Oleum gray semi-gloss enamel. Angle frames: Secured to the underside of top surfaces with $\frac{1}{4}$ " studs welded 9" OC maximum with chrome-plated washer, lock washer, and cap nut. Studs: Such length that cap nuts can be made up tight, bringing the top down snugly on the angle frame, eliminating all vibrations or "oil-canning."
- F. Tops: $1\frac{1}{2}$ " overhang at free sides of underframe or Closed Base Body.
- G. Mockett Model No. SG5-26 chrome-plated/plastic grommet assembly or integrally welded stainless-steel flange or inverted gusset where service utilities or support posts penetrate or abut tops, ground, and polished to match the top. When conditions permit, provide a 1" x $1\frac{1}{2}$ " rectangular backsplash opening for service utilities instead of piercing the horizontal surface. Install stainless steel split tubing at the raw edge of the opening.
- H. Extend underbracing members to the wall, turn down 6", and anchor to the wall when specified to be mounted on leg/bracket assembly.
- I. All openings in tops: $\frac{3}{16}$ " high raised die-formed edges.
- J. All top openings for pans or inserts: 20-gauge stainless steel, watertight liners, $8\frac{1}{2}$ " deep, secured to the underside of the countertop.
- K. Scrap Basket: 18-gauge stainless steel construction $6\frac{1}{2}$ " x $6\frac{1}{2}$ " x $21\frac{3}{4}$ " long. Top of container: $\frac{5}{8}$ " wide x $\frac{1}{4}$ " high full perimeter flange with $\frac{1}{4}$ " diameter stainless steel rod bail handle. Interior vertical corners coved on $\frac{1}{2}$ " radius. Countertop: Fitted with $6\frac{3}{4}$ " square die-stamped opening.

2.7 DRAWERS

- A. Stainless Steel Liners: Component Hardware Model No. S81-2020C (20" x 20"), easily removable with drawer in the fully extended position.

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- B. Drawer Frame: 16-gauge stainless steel flanged out at the top. Weld the frame to a double-panel 16-gauge stainless steel drawer front with full-length recessed pull at the top (similar profile as Garcy Model No. R-1060) with closed ends.
- C. Channel-formed horizontal pull: $\frac{3}{4}$ " turndown at the front and ends with $\frac{1}{2}$ " tight hem. The front edge of the pull: flush with the face of the drawer. Recess behind pull: sloped up on a 60° angle, terminating 1" below the bottom edge of pull.
- D. Mount drawer frame on Component Hardware Model No. S52-2020 self-closing slides, with Delrin bearings, full-depth of the fixture. Secure slides to the body or brackets to eliminate lateral movement in the extended position. Refrigerator drawers: Component Hardware Model No. S52-2024 stainless steel slides with Delrin bearings.
- E. Drawer enclosure in an Open Base Fixture: 18-gauge stainless steel flanged out at the top for attachment to the underside of the tabletop. The lower edge of the enclosure is flanged in toward the open bottom. Mount drawer slides to enclosure and brace as required. The face of the enclosure is to be the same length and height of the drawer face. Provide $\frac{3}{4}$ " deep offset in front of the enclosure and $2\frac{1}{2}$ " from the underside of the tabletop for a flush-fitting appearance.
- F. Drawer enclosure on freestanding fixture: Full depth of table framing.
- G. Drawer enclosure in a Closed Base Fixture: Completely partitioned from the adjoining area. Drawer front: Flush fitting with the face of the body.
- H. Drawer Liners other than tool/utility: **Bread Drawer:** S/S liner sized to fit drawer;

2.8 SINKS

- A. 14-gauge stainless steel; all interior corners (horizontal/vertical) coved on $\frac{3}{4}$ " radius. $1\frac{1}{2}$ " wide double-walled partitions with flat tops between compartments.
- B. Continuous exterior panels of multiple-compartment sinks: 14-gauge stainless steel filler panel welded ground and polished between compartments.
- C. Sinks (with overflow): Score and slope sink bottom $\frac{1}{2}$ " to die-stamped opening fitted with Fisher 22306 twist waste valve 3 1/2" x 2" with overflow and tailpiece. 14-gauge stainless steel bracket: Welded to sink bottom for drain stem with $1\frac{1}{2}$ " handle clearance.
- D. Where sinks are installed in fixtures with Closed Base Body, provide a Fisher 22306 twist waste valve 3 1/2" x 2" with overflow and tailpiece. (Sinks with dimensions larger than 20" x 20" in Closed Base Body will not have overflow fitting.) 14-gauge stainless steel bracket: welded to sink bottom with T & S Model No. BL-4740-1 guide bushing. Install on shortened drain stem, one T & S Model No. BL-4710-1 remote control stem assembly only (length as required) with Model No. 113-L universal joint and white blank button. Set drain control handle in Cambro Model PSB-6 bowl with bottom omitted (dress raw edge) to permit passage of drain handle—secure bowl in utility compartment door or body panel with clear silicone.

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- E. When single-hole deck-mounted faucets are specified, install overflow fitting in the sidewall of the sink compartment and provide ell-fitting in connecting tubing.
- F. Flush Covers when specified: 1/2" thick Read Products, Inc. "Richlite" cutting board, size as indicated. Support clips: 1/4" stainless steel rod 2" long, formed at 45° with two 3/4" leg ends (1/4" long threaded ends). Insert rod clips through tight-clearance holes in the sink, seal watertight, and secure with stainless steel acorn nuts or tack-weld at the exterior of the sink wall. Set support clips 1/2" below the top. Provide a 14-gauge stainless steel channel or angle support frame to store covers when not in use. Cover holder: Adjacent to sink compartment, below countertop, or under drawer assembly.

2.9 DISHTABLES

- A. Soiled/clean dishtable: 14-gauge stainless steel; free edges coved up 3" with 1 1/2" diameter rolled rim and bullnose corners.
- B. Edge of dishtables next to high fixtures or walls: Coved up 10" and sloped back 1 1/2" on 45° angle; 2 1/2" slope where piping occurs. Turn down 1" at the rear of splash and secure to wall with 4" long 14-gauge stainless steel "Z" clips anchored to the wall, @ 36" OC.
- C. Exposed rear splash: 16-gauge stainless steel finish panel from the top of the splash to the bottom edge of the rolled rim with a welded vertical joint at the end. Secure the panel with concealed attachment and install bracing 24" OC.
- D. Cove all interior corners (horizontal/vertical) on 3/4" radius and slope tables 1/8" per foot to sinks, scuppers, or ware wash machines, maintaining level crown/splash.
- E. Brace dishtables with 1" x 4" 12-gauge stainless steel channels down the top centerline and between each pair of legs, with closed ends. Bracing: secured to the underside of the dishtable with 1/4" studs welded 6" OC maximum, with chrome-plated washer, lock washer, and cap nut. Studs: such length that the cap nuts can be made up tight, bringing the dishtable down on the channel members, eliminating all vibration and "oil-canning."
- F. Integrally welded stainless steel flange or inverted gusset where service utilities or support posts penetrate or abut tops; ground and polished to match the top.
- G. Hose Bibb: Chicago Model No. 305VBRCF; mounted on 12-gauge stainless steel flange or inverted gusset bracket with 3/8" stainless steel rod hose hanger.
- H. Extend underbracing members to the wall, turn down 6", and anchor to the wall when specified to be mounted on leg/bracket assembly.
- I. Paper-Drop Opening: 9" square with 4" integral chute having hemmed bottom edge. Slope dishtable top 1" toward the opening, forming a 16" square tapered deposit point.
- J. Accessible Tray-Drop Opening: 10" x 18" with integral 16-gauge stainless steel seamless chute sloped at 45° angle toward the center of mobile soak sink position.

- K. All dishtables with a Conveyor Type Dishmachine must have a table limit switch provided by Manufacturer and installed by Division 26. Wiring must be concealed within dishtable fabrication.

2.10 DISH / TRAY DEPOSIT ASSEMBLY

- A. 14-gauge stainless steel deposit shelf, size as indicated. Extend the frame through the opening, flush with the public side of the partition, height as local code authorities require. Turn the shelf down 1" at the front with $\frac{3}{4}$ " return at the bottom (either scribed into a partition or forming reveal).

Shelf: 1" square turndown at the long rear side, integral with conveyor slider pan, tray-accumulator, or dishtable. Extend the rear/end splash to align with the head of the deposit station opening. Modify rolled rim at the operator's side of the tray drop window to have a 3" rolled rim.

- B. 18-gauge stainless steel window frame with perimeter flange channel-formed 1" x $\frac{3}{4}$ " at both wall sides. Weld all corners of the frame and install with concealed attachment. Align/abut one jamb of the frame with end splash of conveyor slider pan or dishtable whenever adjacent.

2.11 UTENSIL – WASH COUNTERS

- A. 14-gauge stainless steel; all free edges covered up 3" with $1\frac{1}{2}$ " diameter rolled rim and bullnose corners.
- B. Edges of utensil-wash counters next to high fixtures or walls: Covered up 10" and sloped back $1\frac{1}{2}$ " on 45° angle; $2\frac{1}{2}$ " slope where piping occurs. Turn down 1" at the rear of splash and secure backsplash to the wall with 4" long 14-gauge stainless steel "Z" clip anchored to wall @ 36" OC. Vacuum breaker pockets: 4" long square turnback sections aligned with the slope break line.
- C. Exposed Rear Splash: 16-gauge stainless steel finished panel from the top of the splash to the bottom edge of the rolled rim with a welded vertical joint at the end of the splash and $\frac{1}{2}$ " turnback at the bottom of the panel. Secure the panel with concealed attachment and install bracing 24" OC.
- D. Cove all interior corners (horizontal/vertical) on $\frac{3}{4}$ " radius and slope tables $\frac{1}{8}$ " per foot, maintaining level crown.
- E. Brace utensil-wash counters with 1" x 4" 12-gauge stainless steel channels down the centerline of the top and between each pair of legs, with closed ends. Bracing: Secured to underside of dishtable with $\frac{1}{4}$ " studs welded 6" OC. maximum, with a chrome-plated washer, lock washer, and cap nut. Studs: Such length that the cap nuts can be made up tight, bringing the dishtable down on the channel members, eliminating all vibration and "oil-canning."
- F. Integrally welded stainless steel flange or inverted gusset where service utilities or support posts penetrate or abut tops: ground and polished to match the top.

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- G. Extend underbracing members to the wall, turn down 6", and anchor to the wall when specified to be mounted on a leg/bracket assembly.
- H. Hose Bibb: Chicago Model No. 305VBRCF; mounted on 12-gauge stainless steel flange or inverted gusset bracket with 3/8" stainless steel rod hose hanger.

2.12 UTENSIL RACKS

- A. Rack: 1/4" x 2" 300 series stainless steel flat bar with No. 4 finish, fully welded and formed to match the shape shown on drawings. Lowest band - 7'-6" AFF unless otherwise indicated.
- B. Ceiling Mount Supports 1-5/8" diameter 16-gauge stainless steel tubing from band to 18" above the ceiling. Anti-sway bracing above the ceiling - 1 1/2" Unistrut members. Tubing penetrations at the ceiling - Component Hardware Model No. A16-0206 stainless steel gussets.
- C. Table Mount Supports 1-5/8" diameter 16-gauge stainless steel tubing extended through countertop. Secure to closed base framing or cross rail/undershelf on the open base fixture. Tubing penetrations of countertops - integrally welded stainless steel inverted gusset.
- D. Utensil Rack Hooks - Component Hardware Model No. J77-4401 stainless steel hooks spaced 8" OC maximum.

2.13 OPEN BASE STRUCTURES

- A. 1-5/8" OD x 16-gauge seamless stainless-steel tubing legs beveled at the bottom. 1/4" OD cross rails fully welded (360° smooth and polished) to legs at 10" AFF, OC.
- B. Top of Leg: Inserted in Component Hardware Model No. A20-0206 gusset fully welded to table frame or sink bottom.
- C. Bullet Foot: Component Hardware Model No. A10-0851.
- D. Freestanding fixtures requiring utility connections: Component Hardware Model No. A10-0854 flanged feet at the fixture corners, anchored to the floor with non-corrosive bolts.
- E. Table Bases: Maximum leg spacing of 6'-0" OC; dishtable and utensil wash counter bases at 5'-0" OC.
- F. Open Base equipment specified to be supported by brackets at the rear side only (not completely cantilevered): Tubular legs at the front side only with Component Hardware Model No. A10-0854 flanged feet anchored to the floor with non-corrosive bolts. Front-to-back cross rail: fitted into Component Hardware Model No. A20-0406 circular gusset secured to the wall with non-corrosive bolts.

2.14 UNDER SHELVES

- A. Open Base Structures: 16-gauge stainless steel turned down 1½" with tight hem at the bottom. Notch all corners to fit tubular legs and weld from the underside to fill the gap, grind, and polish. Cove up 2" at the rear or ends adjacent to wall, columns, refrigerators, etc. The turn-up at freestanding fixtures is to be hemmed tight to the bottom of the turndown. Brace undershelf with 1" x 4" 14-gauge stainless steel channel at the longitudinal centerline and each intermediate pair of legs.
- B. Open Base Structure specified to be supported by brackets at the rear side only (not completely cantilevered): 16-gauge stainless steel turned down 1 ½" at free sides with tight hem at the bottom edge. Notch all corners to fit tubular legs as required and weld from the underside to fill the gap, grind, and polish. Cove up 2" at rear ends, as indicated. Fill the gap at the front-to-back rail, grind, and polish. Brace undershelf with 1" x 4" x 1" 14-gauge stainless steel channel at longitudinal centerline between front to back rails.
- C. Closed Base Fixtures: 16-gauge stainless steel turned down 1½" at front. Front edge of bottom shelf: Turned back and sealed to finished masonry platform or boxed for leg application. Center shelf has ¾" tight hem.
 - 1. Shelves: Turn up square at ends (coved up at rear only) to the shelf above or countertop flanged out for attachment with no open spaces at interior.
 - 2. All shelf partitions at exposed ends of cabinet bodies or interiors: Free of exposed framing members.
 - 3. Reinforce shelves with full-length 1" x 4" x 14-gauge stainless steel closed hat channel.
 - 4. Unless otherwise noted, all closed base undershelves must be 22" deep and clear.
 - 5. Fully weld smooth and polish the vertical seam of the shelf turndown/turn up with the face of the body partition.
 - 6. Seal the vertical seam of the square turn-in at the exposed interior of open shelf sections.

2.15 ANCHOR PLATES / WOOD GROUNDS

- A. Behind the finished surface, wherever building walls, partitions, or ceiling construction will not accommodate direct attachment of equipment such as over shelves, wall cabinets, hose reels, utensil racks, exhaust hoods, display cases, etc. Material and installation by General Contractor. Location and coordination with trades by Section 114000.
- B. Anchor Plates: Not less than 12" x 12" x ¼" thick steel, secured to the structure above or behind the finished surface, positioned at attachment points.
- C. Wood Grounds: Length required by fixture, component, or device, 24" wide x ¾" thick plywood secured to partition system before gypsum board installation.

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- D. Above ceiling supports: Structural shapes (4" x 8.0 lb. channel) suspended from the structure. Maximum height 15'-0" AFF. Size: width of equipment x length of equipment plus 6'-0". Cross bracing at 6'-0" OC maximum.

2.16 OVER SHELVES

- A. 16-gauge stainless steel with free edges turned down 1" with 1/2" tight hem at the bottom—3/4" radius at free corners.
- B. Turn up 2" raw at walls and sides with a horizontal coved corner at the rear. Round front corners of turn up on 3/4" radius.
- C. Where shelf width exceeds 12" width, reinforce with 1/2" x 4" x 14-gauge stainless steel closed hat channel full-length of the shelf.
- D. Wall-Mounted Shelves: 16-gauge stainless steel brackets 48" OC maximum, set in 6" from ends.
- E. Freestanding Shelves: Where splash is required at free over shelves, turn up square 2" at ends, cove up at the rear, and hem tight to lower edge of front turndown. Weld exposed corners.
 - 1. Freestanding over shelves: 16-gauge stainless steel cantilevered brackets at the rear of the table; double-cantilevered brackets at the center of the table. Posts for cantilevered over shelves are 1-5/8" OD x 16-gauge stainless steel secured to the underframe, 4'-0" OC. Ends of shelves: Secured to adjacent wall/fixture or mounted on 1 1/4" diameter stainless steel posts.
 - 2. Freestanding over shelves not on cantilevered brackets: 1 1/4" OD x 16-gauge stainless steel posts, each pair at 4'-0" OC maximum.

2.17 EXHAUST HOODS (SURFACE-MOUNTED CONDENSATE)

- A. Hoods: Size/shape as indicated: 18" high on the interior.
- B. Body: 16-gauge stainless steel, with all seams welded, ground, and polished.
- C. Continuous condensate trough at perimeter: 3" x 1".
- D. Frame the top of the hood with 1 1/2" angle iron assembly and suspend from the structure above the ceiling by 1/2" diameter steel rods, drawn tight against the finished ceiling surface.
- E. Duct opening/collar as specified with stainless steel louvered grille over the opening.
- F. Div. 22 to extend drain line to floor sink when shown. The drain line is to be silver painted. Div. 22 to ensure all drain lines are centered over floor sink grate openings and no water splashes on the floor.

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- G. ½" diameter steel hanger rods at 4'-0" OC maximum to be by Kitchen Equipment Contractor, but they are to be anchored to the supporting structure (or slab) by the General Contractor in the locations required by exhaust hood shop detail.
- H. Hoods and components to meet all NSF standards, NFPA 96, UL 710 and current IECC requirements.

2.18 HIGHLIGHTING

- A. Polish the following vertical surfaces to a No. 8 finish:
 - 1. Conveyor and dish/tray deposit station turndowns/frame.

2.19 SHOP / FIELD JOINTS

- A. Field joints: The least number is used only when equipment size must be limited for building or interior space access.
- B. Stainless steel tops (including edges and splashes): Fully welded, ground, and polished to match adjacent surfaces.
- C. Vertical field joints of fixture backsplashes that are inaccessible from the back: terminate 1" above the horizontal coved corner. The remaining height of the field joint: hairline butt joint with offset draw-angle behind. All horizontal/vertical draw joints: located and noted on shop drawings.
- D. Hairline butt joint: 1½" x 1½" x 1/8" steel angles welded to the back/underside of countertop/shelf. Offset angle beyond joining metal edge ½" (min.) to provide a flat backing surface for a joint with the angle of other joining metal edge, set for ½" space between vertical legs of angles. Bolt sections together with 5/16" machine bolts, lock washers, acorn head cap nuts, set 3" OC.
- E. Solid Polymer: Surfaces drawn tight, filled, sanded, and finished to match adjacent surfaces.

2.20 PRE-APPROVED KITCHEN EQUIPMENT CONTRACTORS

- A. Only the following named Subcontractors and those approved later, if any, are approved for inclusion in the Contractor's Bid.
- B. **Any contractor requesting inclusion within this bid must submit AIA form 305 a minimum of 14 days before the bid date for review or as required by Architect.**
 - 1. Stafford Smith, Mr. JP Garcia, 7129 North Loop East, Houston, TX 77028, Phone: 713.892.5001, Email: jpgarcia@staffordsmith.com
 - 2. Texas Metal Equipment Company, Mr. Andrew Harman, 6707 Mayard, Houston, Texas 77041, Phone: 713.466.8722, Email: aharman@txmetalequip.com

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3. Kirby Restaurant Supply, Mr. Brian Kernan, 809 S. Eastman Road, Longview, Texas 75602, Phone: 903.757.2723, Email: briank@kirbysupply.com
4. Mission Restaurant Supply, Mr. Bruce Walker, 6509 N Lamar Blvd, Austin, Texas 78752, Phone: 512.389.1705, Email: bruce@missionrs.com
5. Kommercial Kitchens, Mr. Terry Woodard, 13544 East Fwy., Houston, TX 77015, Phone: 409.769.1199, Email: terry@kommercialkitchens.com
6. Supreme Fixtures Co., Inc., Mr. Tim Hampel, 11900 Vinny Ridge Road, P.O. Box 193655, Little Rock, AR 72219, Phone: 501.455.2552, Email: tim@supremefixture.com
7. Amundsen Commercial Kitchens, Mr. Lewis Beville, 105 Montie, Longview, TX 75604, Phone: 903.576.6354, E-mail: lewis@afeok.com

2.21 PRE-APPROVED STAINLESS-STEEL FABRICATION SUPPLIERS

- A. Only the following named Subcontractors and those approved later, if any, are approved for inclusion in the Contractor's Bid. Pre-approved fabricators shown below shall not sub-out fabrication.
- B. **Any supplier requesting inclusion within this bid must submit AIA form 305 at least 14 days before the bid date for review or as required by Architect.**
 1. Texas Metal Equipment Company, Mr. Andrew Harman, 6707 Mayard, Houston, Texas 77041, Phone: 713.466.8722, Email: aharman@txmetalequip.com
 2. Kommercial Kitchens, Mr. Terry Woodard, 13544 East Fwy., Houston, TX 77015, Phone: 832.767.5287, Email: terry@kommercialkitchens.com
 3. Mission Restaurant Supply, Mr. Bruce Walker, 6509 N Lamar Blvd, Austin, Texas 78752, Phone: 512.389.1705, Email: bruce@missionrs.com
 4. CSS Manufacturing, Mr. Jared Woodard, 7430 Fairbanks North Houston Rd., Houston, Texas 77040, Phone: 832.444.6311, Email: jared.woodard@css-mfg.com

PART 3 - EXECUTION

3.1 DELIVERY AND INSTALLATION

- A. Supervision: Provide a skilled and proficient foreman or supervisor who shall remain on the job during the entire installation.
- B. Delivery: Coordinate with the progress of construction and Owner's operation schedules. Unless otherwise instructed and documented by Owner or General Contractor, the following procedures apply:
 1. Field-Assembled Fixed Equipment integrated into the structure (e.g., exhaust hoods, drain trench/grate assemblies, conveyor systems, ceiling-mounted

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utensil racks, etc.) are to be sent to the job site when directed by the General Contractor and installed/protected accordingly.

2. All other Fixed Equipment: delivered after completion of work on adjacent finished ceilings, lighting, finished floor and wall systems, including painting.
 3. Major Movable Equipment: delivered, when possible, to inventory in a secured area for interim job-site storage or, if the secured area is unavailable when fixed equipment installation/clean-up has been completed.
 4. Minor appliances and loose items (e.g., pans, covers, flatware containers, etc.) should be delivered only when the Owner is prepared to receive and inventory such items.
- C. Installation: performed by the manufacturer of custom fabricated fixtures.
1. Assemble, square, level, and ready all items for the final utility connections.
 2. Cut neatly around obstructions to provide sanitary conditions.
 3. Where gaps of ¼" or less occur adjacent to or between equipment, insert rope backing and smoothly apply General Electric construction sealant Series SE-1200 silicone mastic (silver color). Mask both sides of the gap for neat sealant application and remove excess. If space exceeds ¼," neatly install 18-gauge stainless steel trim molding of proper shape with concealed attachment. Use epoxy cement or "Z" clips wherever possible to secure stainless steel trim. Exposed edges or corners of trim: eased and smooth.
- D. Protection of Work:
1. Fabricated fixtures: Fiberboard or plywood taped to tops and exposed body panels/components.
 2. Manufactured Equipment: Fiberboard or plywood taped as required by equipment shape and installation-access requirements.
 3. Prohibited use of equipment: Tool and materials storage, workbench, scaffold, stacking area, etc.
 4. Damaged Equipment: Immediately documented and submitted to the Owner with the Contractor's recommendation of action for repair or replacement and its impact on the Project Schedule and Contract Amount, if any.

3.2 CLEAN AND ADJUST

- A. Clean up and remove all debris from this Work from the job site as the installation progresses.
- B. Lubricate and adjust drawer slides, hinges, and casters.
- C. Adjust pressure regulating valves, timed-delay relays, thermostatic controls, temperature sensors, exhaust hood grilles, etc.
- D. Clean or replace faucet aerators and line strainers.

- E. Touch-up damage to painted finishes.
- F. Start up and check the operation of all refrigeration systems for at least 72 hours before acceptance.

3.3 EQUIPMENT START-UP/DEMONSTRATION

- A. Carefully test, adjust, and regulate all equipment following the manufacturer's instructions and certify in writing to the Owner that the installation, adjustments, and performance are in full compliance.
- B. Provide the Owner or food service Operators with a thorough operational demonstration of all equipment and furnish instructions for general and specific care and maintenance. Coordinate and schedule selected equipment items and attendees with the Owner at least two weeks before the demonstration starts.

3.4 FINAL OBSERVATION

- A. Final observation will be made when the Contractor certifies that they have completed their work, thoroughly reviewed the installation/operation of each item in the contract and found it to comply with the Construction Documents.
- B. Repetitive final observations (more than two) and all costs associated with it which may be incurred due to the Contractor's failure to comply with the requirements of this Article will be invoiced to this Contractor on a \$70.00/hr and expense basis.

PART 4 - EQUIPMENT SCHEDULE

4.1 REGULARLY MANUFACTURED EQUIPMENT/COMPONENTS: Standard finishes and accessories unless specifically deleted or superseded by the Contract Documents.

4.2 FABRICATED AND FIELD-ASSEMBLED EQUIPMENT: Arrangement and configuration as shown on Plans, Elevations, Detail Drawings, and outlined in Specifications.

4.3 REFER TO DRAWINGS: For unit quantities and plumbing, electrical or mechanical provisions are required, including the manufacturer's optional voltages, wattages, burner capacities, etc.

4.4 REFER TO PART 2 – PRODUCTS: For accessories, fittings, requirements, and procedures related to the listed buy-out and fabricated equipment.

4.5 ALTERNATE MANUFACTURER REQUIREMENTS: A specific product manufactured by the listed pre-approved equals shown under Section 4.7 Food Service Equipment are acceptable only if the specific product can evidence compliance with the specified line items and the contract documents (Refer to Section 1.6; Sub-Section A.).

4.6 RE-USED EXISTING EQUIPMENT IF PROVIDED IN THIS PROJECT

- A. Existing equipment scheduled for re-use is to be inventoried and documented that equipment is in operating condition once Kitchen Contractor has taken ownership.

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- B. Provide pictures of all equipment once inventoried and issue them to the architect to ensure that equipment has not been damaged.
- C. Verify the locations of all equipment with the owner.
- D. Existing equipment that is to be reused may need parts or accessories for proper and complete operation. Submit a report listing all items with pricing for approval to allow complete installation.
- E. Utility disconnection and re-connection: Under Divisions 22 and 26. Kitchen Contractor to verify utility requirements of existing equipment and coordinate with Foodservice Design Professionals (FDP) as required. If utilities shown on FDP drawings do not match the requirements of existing equipment – KEC is to relay that to FDP immediately. All utilities not scheduled for re-use must be capped and covered by required disciplines.
- F. Disassembly, removal, transportation, and relocation: under this Section and scheduled with General Contractor. The owner's representative must be present and coordinate the date/time with the owner.
- G. Thoroughly clean inside and out before relocation.
- H. Review functional parts (e.g., doors, controls, heating elements, compressors, etc.) and submit a report of required repairs and cost estimates. Any finishes or equipment damaged due to construction will be repaired as required.
- I. Existing equipment not scheduled for reuse is to be carefully removed/relocated by the Kitchen Contractor per the Owner's direction. Kitchen Contractor to coordinate the date/time with General Contractor and Owner.
- J. Removal or replacement of existing equipment is to be scheduled for times of least interruption and inconvenience to the food service operation. Submit the proposed time frame schedule, task sequence, and process for approval before starting work.
- K. Kitchen Contractor to verify size and shape for all existing re-used equipment and coordinate with Foodservice Design Professionals (FDP) as required.
- L. Any modification(s) required/desired for re-used existing equipment to be verified by the Kitchen Contractor. Before the changes are made, all modifications must be approved by the Owner and Foodservice Design Professionals (FDP).
- M. The KEC is to verify and coordinate all the utility requirements with the construction documents as required. Refer to the general specifications regarding conflicts.

4.7 FOOD SERVICE EQUIPMENT

- A. All equipment is to have a performance check from factory-authorized personnel. Warranties will begin on the day of the performance check.
- B. All equipment and internal components should be of domestic origin where possible.
- C. Architect to verify/coordinate the aesthetic options below (Food Service color, material, or signage selections) if these items are provided in this project:

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D. Architect to verify/coordinate the finishes below:

1. Walls: Ceramic Tile, Flat FRP, or Molded FRP (Smooth, Impervious, and easily cleanable as approved by local jurisdiction)
2. Ceilings: Removable Vinyl Face Tile (Smooth, impervious, and easily cleanable as approved by local jurisdiction)
3. Floors: Tile, Epoxy, or Rubberized flooring system (Smooth, impervious, easily cleanable and slip resistant as approved by local jurisdiction) (Coordinate floor tile transition at serving lines)
4. Floors: Walk-in Assembly – Extend kitchen floor flush into Walk-in assembly with coved base
5. Furr Downs above Serving Counters

ITEM NO. 105 DUNNAGE RACK **QUANTITY 2**

Manufacturer: Metro
Model: Bow Tie Series
Size and Shape: Refer to drawings
Alternate:

1. Size as shown.

ITEM NO. 107 DRY STORAGE SHELVING **QUANTITY 3**

Manufacturer: Metro
Model: MetroMax Q
Size and Shape: Refer to drawings
Alternate: Cambro Camshelving

1. Each unit to be five (5) tiers high with open grid shelving.
2. Four (4) 86" posts per unit.
3. Refer to drawings for size, width and lengths.
4. Verify shelving requirements with approved submittal prior to ordering.

ITEM NO. 107A DRY STORAGE SHELVING - EXISTING - RELOCATE **QUANTITY 1**

Manufacturer: Metro
Model: Existing- Relocate
Size and Shape: Refer to drawings
Alternate: ---

1. Refer to General Specifications re: 4.6 RE-USED EXISTING EQUIPMENT IF SHOWN

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2. Quantity One (1) to equal One (1) Lot: all shelving shown within the dry storage room.
3. KEC to coordinate relocation of all equipment per owners direction.
4. Refer to drawings for size, width and lengths.
5. KEC to inventory all equipment and condition prior to removal from existing facility.

ITEM NO. 109 ICE MACHINE WITH BIN - EXISTING - RELOCATE

QUANTITY 1

Manufacturer: ---
Model: Existing- Relocate
Size and Shape: Refer to drawings
Alternate: ---

1. Refer to General Specifications re: 4.6 RE-USED EXISTING EQUIPMENT IF SHOWN
2. Relocate existing ice machine from current kitchen.
3. KEC to coordinate relocation of all equipment per owners direction.
4. KEC to inventory all equipment and condition prior to removal from existing facility.
5. Provide sizes and quantities as required: Dormont s/s water disconnect from filter to Ice Machine.
6. Interconnection thru water filter to ice machine and final connection by Division 22. Water filter overflow tube to be strapped to back side of ice machine and extend to 1" above floor sink.
7. **Special Instructions:** GC to disconnect all utilities as required.

ITEM NO. 123 DISPOSER - SINK MOUNT

QUANTITY 1

Manufacturer: Salvajor
Model: 300-CA-18-ARSS -LD
Size and Shape: Refer to drawings
Alternate: In-Sink-Erator

1. Fixed nozzle.
2. Delete standard syphon breakers and provide T & S B-0456-04 vacuum breakers and mount 6" from tabletop to base of breaker.
3. Solenoid valve.
4. Flow control.
5. Model no. ARSS-LD control panel.
6. Auto-reverse.
7. Dejamming tool.
8. Install vacuum breaker in splash
9. S/S cone cover.
10. Perforated silver saver and disposer cone with scrap ring.
11. Two (2) Swirl inlet located in disposer cone at a 45 degree angle.
12. GC to pipe 1/2" cold water to disposer body and swirl inlets. Excess electrical cord to be secured to fabrication as required. Install into counter by section 114000.

ITEM NO. 139 INSUL MOBILE PROOFER - EXISTING - RELOCATE QUANTITY 1

Manufacturer: ---
Model: Existing- Relocate
Size and Shape: Refer to drawings
Alternate: ---

1. Refer to General Specifications re: 4.6 RE-USED EXISTING EQUIPMENT IF SHOWN
2. Relocate existing proofer from current kitchen.
3. KEC to coordinate relocation of all equipment per owners direction.
4. KEC to inventory all equipment and condition prior to removal from existing facility.
5. **Special Instructions:** GC to disconnect all utilities as required.

ITEM NO. 159 CONDENSATE HOOD QUANTITY 1

Manufacturer: Mod-U-Serve
Model: CH
Size and Shape: Refer to drawings
Alternate: Avtec, Accurex

1. Hood to meet requirements of ALL current local Mechanical and local Energy Codes.
2. Refer to drawings for size and location.
3. Ventilator shall be manufactured with a full perimeter gutter with drain extended to floor sink. General Contractor to extend drain to floor sink.
4. Stainless steel enclosures to ceiling at all open sides.
5. Coordinate dish machine doors with condensate hood.
6. Entire system to be in compliance with NFPA pamphlet #96 and local governing code authorities, and shall be in accordance with Division 23. Shall be U.L. listed.
7. Manufacturer to check out system after installation to verify actual exhaust and supply air quantities and certify that performance is as designed and provide written report.
8. 1/2" diameter steel hanger rods at 4'-0" O.C. maximum to be by Kitchen Equipment Supplier, but they are to be anchored to supporting structure (or slab) by the General Contractor in the locations required by exhaust hood shop detail.
9. Start up and performance check to be provided by Manufacturer Service Agency. Manufacturer warranty to start on this date.

ITEM NO. 167 MOBILE WORKTABLE QUANTITY 3

Manufacturer: Custom Fabricated
Model: ---
Size and Shape: Refer to drawings
Alternate: ---

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1. Top: 14 gauge type 304 S/S with 2" turndown at all sides.
2. Open base construction.
3. 16 gauge S/S undershelf per drawings.
4. Two (2) 20" W x 20" L drawer assemblies. Component Hardware #S52-2020 drawer slides with delrin bearings - 200lb capacity. Component Hardware #S81-2020C drawer pan.
5. 5" N.S.F. approved non-marking swivel casters, two with brakes.

ITEM NO. 249 THREE COMPARTMENT SINK NO DISPOSER **QUANTITY 1**

Manufacturer: Custom Fabricated
Model: ---
Size and Shape: Refer to drawings
Alternate: ---

1. Top: 14-gauge S/S 3" high 1-1/2" rolled rim at free sides, 10" high splash at walls.
2. Open base construction.
3. Omit rear rail at sink.
4. Three (3) 30" x 26" x 15" deep sink compartment.
5. Two (2) T&S model no. B-0291, splash mount faucet, 18" swing nozzle, LL inlets, for 3/4" hot and cold water connections.
6. Three (3) Fisher 22306 twist waste valve 3 1/2" x 2" with overflow and tailpiece. Provide 18 gauge S/S bracket for drain handle welded to sink bottom.
7. 12" deep single post mounted perforated overshelf mounted at 18" above counter top.
8. 18-gaugebutt joint wall panel from splash to underside of shelf.
9. Post mounted utensil rack, extend 1-5/8" diameter S/S post from back splash, turn forward 12" and weld full length x 2" x 1/4" S/S bar with Component Hardware model no. V-77-4401 S/S sliding hooks at 8" on center.
10. 16-gauge S/S undershelf as per drawings.
11. Flanged feet at front only of counter.
12. Anchor flanged feet to floor with non-corrosive bolts. Secure wall mounted equipment / components to in wall grounds or anchor plates. Coordinate installation with the general contractor.

ITEM NO. 250 CONVEYOR DISHMACHINE W. EXTERNAL BOOSTER **QUANTITY 1**

Manufacturer: Hobart
Model: CL44-BAS
Size and Shape: Refer to drawings
Alternate: Champion

1. Dishwasher, conveyor type, single tank design, 202 racks/hour capacity, S/S construction, with automatic fill, auto timer, and 115 volt pilot circuit.
2. 15 KW Electric tank heat.
3. 480/60/3.

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4. Verify direction of dishmachine with drawings.
5. One (1) Extended warranty - One (1) Year parts and labor.
6. Interior Chamber height to be 4" taller than standard.
7. Single point electrical connection for Motors, Controls and Tank Heat. Div. 26 to provide S/S disconnect switches located as per plans interconnected to dishmachine and external booster heater.
8. One (1) table limit switch with stainless steel cover to conceal back. Provided by Manufacturer / Installed by Div. 26.
9. Four (4) 20"x20" Peg racks.
10. Four (4) 20" x 20" sheet pan racks.
11. Two (2) 20" x 20" combination racks.
12. Vent fan controls.
13. Drain water tempering kit. Drain water tempering kit is to be installed by Hobart Service.
14. Peak Rate of drain flow = 38 gpm. Division 22 to provide and install backflow preventor between booster heater and filter. Final connection by Division 22. Coordinate location of electrical disconnects on free wall.

ITEM NO. 252 BOOSTER HEATER **QUANTITY 1**

Manufacturer: Hatco
Model: C-24
Size and Shape: Refer to drawings
Alternate: ---

1. Compact booster heater.
2. One (1) Brass Pressure Reducing Valve with By-Pass.
3. 6" adjustable S/S legs.
4. One (1) Phosphate water treatment unit. System to be located in an accessible location.
Provide Scaltrol Filter model #HSC-100 for Booster Heater.
5. One (1) Shock Absorber.
6. S/S body and base.
7. Division 22 to provide and install backflow preventor between booster heater and filter. Final connection by Division 22. Interconnect to dishmachine by Division 22. Coordinate location of electrical disconnects on free wall. GC to insulate hot water from booster heater to dishmachine.

ITEM NO. 254 SOILED & CLEAN DISHTABLE **QUANTITY 2**

Manufacturer: Custom Fabricated
Model: ---
Size and Shape: Refer to drawings
Alternate: ---

1. Top: 14 gauge type 304 S/S 3" high 1-1/2" rolled rim at free sides. 10" high splash at walls.

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2. 14 gauge S/S recessed deposit shelf. Extend shelf through opening to be flush with wall at deposit side. Turn shelf down 2" at front with 3/4" return at bottom (either scribed into partition or forming reveal). Shelf: integral with dishtable. Provide Component Hardware E32-4900 drain - extend drain line to floor sink.
3. 18 gaugebutt joint wall panel from splash to underside of shelf.
4. Modify rolled rim at the operators side of the tray drop window to have a 3" rolled rim.
5. Install Disposer as shown. Notch and punch splash turn back for vacuum breaker. 12 gauge S/S bracket mounted below counter top and polished to match top for disposer control panel.
6. Provide One (1) T&S model no. B-0133-EE pre-rinse, B-0108-C spray head, two (2) B-0109-04 18" long wall bracket (dealer to cut to correct length), one (1) additional spray face model no. 108SFRK with ceramic cartridges.
7. One (1) Chicago model no. 305-VBRCF hose bibb and rack mounted on 12 gauge S/S bracket ground and polished to match top. Hose and spray rinse by owner.
8. One (1) 18" disposer cone.
9. Removable S/S rack guide assembly, when sink is shown.
10. Provide 1/2" slope in top towards dishmachine per the general specifications.
11. Coordinate dishtable with existing roll down door and frame..
12. S/S corner filler at backsplash; slope to dishtable.
13. S/S cover to conceal table limit switch.
14. 2 1/2" backsplash at dishmachine portion, single thickness of s/s will not be accepted.
15. Anchor flanged feet to floor with non-corrosive bolts. Secure wall mounted equipment / components to in wall grounds or anchor plates. Coordinate installation with the general contractor.

ITEM NO. 255

MOBILE DRYING RACK

QUANTITY 4

Manufacturer:	Metro
Model:	Metro Max4 Series
Size and Shape:	Refer to drawings
Alternate:	Cambro Camshelving

1. Four (4) tier, includes two (2) drop-ins and (1) cutting board/tray drying rack, built in Microban antimicrobial product protection.
2. Two (2) no. 5MPX casters per unit.
3. Two (2) no. 5MPBX locking casters per unit.

END OF SECTION 114000